Operating and installation instructions
Ceramic hobs with induction

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

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Warning and Safety instructions

This hob complies with all relevant safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on installation, safety, use and maintenance.
Miele cannot be held liable for damage caused by non-compliance with these instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

▶ This hob is intended for domestic use and use in other similar environments.

▶ This hob is not intended for outdoor use.

▶ It is intended for domestic use only to cook food and keep it warm. Any other use is not supported by the manufacturer and could be dangerous.

▶ People with reduced physical, sensory or mental capabilities, or lack of experience and knowledge who are not able to use the hob safely on their own must be supervised whilst using it. They may only use it unsupervised if they have been shown how to use it in safely and recognise and understand the consequences of incorrect operation.

Safety with children

▶ Children under 8 years of age must be kept away from the hob unless they are constantly supervised.

▶ Children 8 years and older may only use the hob unsupervised if they have been shown how to use it in a safe way and can recognise and understand the consequences of incorrect operation.

▶ Children must not be allowed to clean the hob unsupervised.

▶ Please supervise children in the vicinity of the hob and do not let them play with it.

▶ The hob gets hot when in use and remains hot for a while after being switched off. Keep children well away from the hob until it has cooled down and there is no danger of burning.

▶ Danger of burning.
Do not store anything which might arouse a child's interest in storage areas above or next to the hob. Otherwise they could be tempted into climbing onto the appliance.

▶ Danger of burning or scalding.
Place pots and pans on the cooking zone in such a way that children cannot pull them down and burn themselves.

▶ Danger of suffocation. Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.

▶ Activate the system lock to ensure that children cannot switch on the hob inadvertently.

Technical safety

▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.

▶ Do not use a damaged appliance. It could be dangerous. Check the hob for visible signs of damage.

▶ Reliable and safe operation of this hob can only be assured if it has been connected to the mains electricity supply.

▶ The electrical safety of this hob can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.

▶ To avoid the risk of damage to the hob, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply before connecting it to the mains.
Consult a qualified electrician if in doubt.

▶ Do not connect the hob to the mains electrical supply by a multi-socket adapter or extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.

▶ For safety reasons, this hob may only be used after it has been built in.

▶ This hob must not be used in a non-stationary location (e.g. on a ship).

▶ Never open the casing of the hob.
Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ While the hob is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.

▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.

▶ The hob is not intended for use with an external timer switch or a remote control system.

▶ The hob must be connected to the electricity supply by a qualified electrician (see "Electrical connection").

▶ If the connection cable is damaged, it must be replaced with a special connection cable type H 05 VV-F (PVC insulated). See "Electrical connection".

▶ The hob must be disconnected from the mains electricity supply during installation, maintenance and repair work. Ensure that power is not supplied to the appliance until after it has been installed or until any maintenance or repair work has been carried out.

▶ Danger of electric shock.
Do not use the hob if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately, disconnect it from the mains electricity supply and contact Miele.

▶ If the hob is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the hob is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the hob, the housing unit and the floor. Do not close the door until the residual heat indicators have gone out.

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

▶ The hob gets hot when in use and remains hot for a while after being switched off. There is a danger of burning until the residual heat indicators go out.

▶ Due to the high temperatures radiated, objects left near the hob when it is in use could catch fire.
Do not use the hob to heat up the room.

▶ Oil and fat can overheat and catch fire. Do not leave the hob unattended when cooking with oil and fat. If it does ignite do not attempt to put the flames out with water.
Disconnect the hob from the mains and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ Flames could set the grease filters of a cooker hood on fire. Do not flambé under a cooker hood.

▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the hob. Cutlery inserts must be heat-resistant.

▶ Do not heat an empty pan.

▶ Do not heat up food in closed containers e.g. tins or sealed jars on the hob, as pressure can build up in the container, causing it to explode.

▶ Do not cover the hob, e.g. with a hob cover, a cloth or protective foil. The material could catch fire, shatter or melt if the hob is switched on by mistake or if residual heat is still present.

▶ When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the hob heating up, with the danger of burning. Depending on the material, other items left on the hob could also melt or catch fire. Damp pan lids might adhere to the ceramic surface and be difficult to dislodge. Do not use the appliance as a resting place. Switch the cooking zones off after use.

▶ You could burn yourself on the hot hob. Protect your hands with heat-resistant pot holders or gloves when handling hot pots and pans. Do not let them get wet or damp, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

▶ When using an electrical appliance, e.g. a hand-held food blender, near the hob, ensure that the cable of the electrical appliance cannot come into contact with the hot hob. The insulation on the cable could become damaged.

▶ Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches if they get under pan bases. Make sure that the ceramic surface is clean before placing pans on it.

▶ Even a light object can cause damage in certain circumstances. Do not drop anything on the ceramic surface.

▶ Do not place hot pans on the display as this could cause damage to the electronics underneath. Do not place hot pans on the area around the display.

▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooking zones when they are hot, as they can damage the ceramic surface when it cools down. If this should occur, switch off the appliance and scrape off all the sugar, plastic or aluminium residues whilst still hot, using a shielded scraper blade. Wear oven gloves. Allow the cooking zones to cool down and clean them with a suitable ceramic hob cleaning agent.

▶ Pans which boil dry can cause damage to the ceramic glass. Do not leave the hob unattended whilst it is being used.

▶ Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.

▶ Lift pans into position on the hob. Sliding them into place can cause scuffs and scratches.

▶ Induction heating works extremely quickly and so the base of the pan could heat up to the temperature at which oil or fat self-ignites within a very short time. Do not leave the hob unattended whilst it is being used.

▶ Heat oil or fat for a maximum of one minute. Do not use the Booster function to heat oil or fat.

▶ For people fitted with a heart pacemaker: Please note that the area immediately surrounding the hob is electromagnetically charged. It is very unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.

▶ To prevent damage to items which are susceptible to electromagnetic fields, e.g. credit cards, digital storage devices, pocket calculators, etc, do not leave them in the immediate vicinity of the hob.

▶ Metal utensils stored in a drawer under the hob can become hot if the appliance is used intensively for a long time. Do not store any metal items or utensils in a drawer under the hob.

▶ This hob is fitted with a cooling fan. If a drawer is fitted directly underneath the hob, ensure that there is sufficient space between the drawer and its contents and the underside of the appliance in order to ensure sufficient ventilation of the hob. Do not store pointed or small items or paper in the drawer. They could get in through the ventilation slots or be sucked into the housing by the fan and damage the fan or impair cooling.

▶ Do not use two pans on a cooking zone, extended zone or PowerFlex zone at the same time.

▶ If the pan only partially covers the cooking zone, the handle could become very hot.
Ensure that you always place the pan in the middle of the cooking zone.

Cleaning and care

▶ Do not use a steam cleaning appliance to clean this hob.
The steam could reach electrical components and cause a short circuit.

▶ If the hob is built in over a pyrolitic oven, the hob should not be used whilst the pyrolitic process is being carried out, as this could trigger the overheating protection mechanism on the hob (see relevant section).

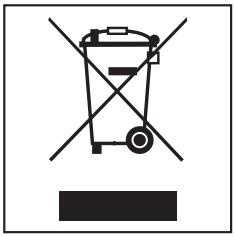
Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

Disposing of your old appliance

Electrical and electronic appliances often contain valuable materials. They also contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



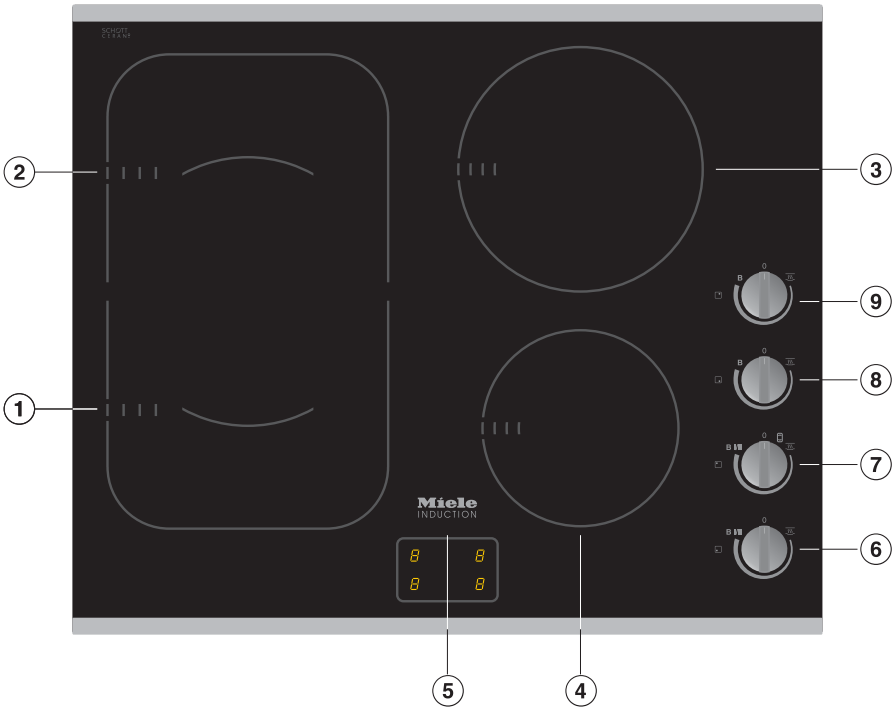
Please dispose of it at your local community waste collection / recycling centre or contact your Dealer for advice.

Ensure that it presents no danger to children while being stored for disposal.

Overview

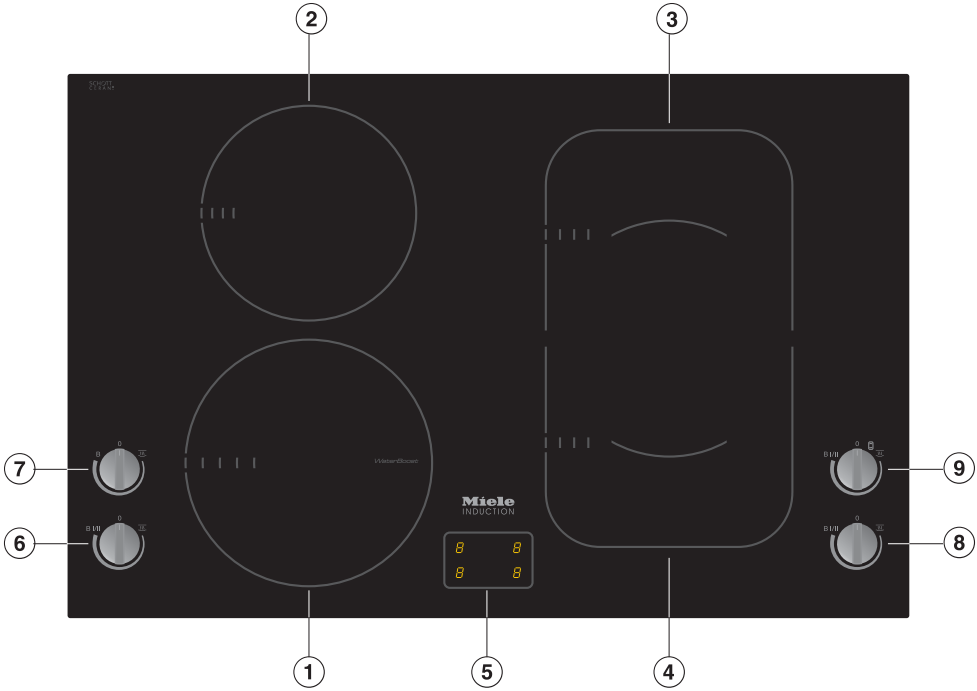
Hob

KM 6325-1



① PowerFlex cooking zone with TwinBooster
② PowerFlex cooking zone with TwinBooster
①② can be combined to form a PowerFlex cooking area
③ Cooking zone with Booster
④ Cooking zone with Booster
⑤ Display with cooking zone indicators
⑥ Control for the front left cooking zone
⑦ Control for the rear left cooking zone
⑧ Control for the front right cooking zone
⑨ Control for the rear left cooking zone

KM 6362-1 / KM 6363-1 / KM 6364-1



① Cooking zone with WaterBoost
② Cooking zone with Booster
③ PowerFlex cooking zone with TwinBooster
④ PowerFlex cooking zone with TwinBooster
③④ can be combined to form a PowerFlex cooking area
⑤ Display with cooking zone indicators
⑥ Control for the front left cooking zone
⑦ Control for the rear left cooking zone
⑧ Control for the front right cooking zone
⑨ Control for the rear left cooking zone

Overview

Control symbols

Symbol	Description
0	Cooking zone off
	Keeping warm setting
	For switching on the PowerFlex cooking area
B	Booster level 1
B I/II	TwinBooster/WaterBoost with 2 levels
	Cooking zone selection, example: front left

Hob display symbols

Symbol	Description
0	Cooking zone ready for use
h	Keeping warm setting
1 to 9	Power level
A	Auto heat-up
ı	Level 1 TwinBooster/WaterBoost
ıı	Booster/Level 2 TwinBooster/WaterBoost
u	No pan on cooking zone or pan unsuitable (see "Induction")
ε	Residual heat
LC	The system lock has been activated
dE	Demonstration mode activated
0000	Demonstration mode deactivated

Cooking zones

Cooking zone	KM 6325-1	
	Ø in cm*	Rating in watts for 230 V**
⊡	15–23	Normal 2100 TwinBooster, level 1 3000 TwinBooster, level 2 3650
⊡	15–23	Normal 2100 TwinBooster, level 1 3000 TwinBooster, level 2 3650
⊡	14–20	Normal 1850 Booster 3000
⊡	10–16	Normal 1400 Booster 2200
⊡ + ⊡	22–23 / 15x23–23x39	Normal 3400 TwinBooster, level 1 4800 TwinBooster, level 2 7300
		Total: 7300

* Pans of any diameter within the given range may be used.

** The wattage quoted may vary depending on the size and material of the pans used.

Overview

Cooking zone	KM 6362-1 / 6363-1 / 6364-1	
	Ø in cm*	Rating in watts for 230 V**
⊡	10–23	Normal 2300 WaterBoost, level 1 3200 WaterBoost, level 2 5000
⊡	14–20	Normal 1850 Booster 3000
⊡	15–23	Normal 2100 TwinBooster, level 1 3000 TwinBooster, level 2 3650
⊡	15–23	Normal 2100 TwinBooster, level 1 3000 TwinBooster, level 2 3650
⊡ + ⊡	22–23 / 15x23–23x39	Normal 3400 TwinBooster, level 1 4800 TwinBooster, level 2 7300
		Total: 7300

* Pans of any diameter within the given range may be used.

** The wattage quoted may vary depending on the size and material of the pans used.

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service, data plate, guarantee" section of this booklet.
- Remove any protective wrapping and stickers.

Cleaning the hob for the first time

- Before using for the first use, clean the hob with a damp cloth only and then wipe dry.

Switching on the hob for the first time

The metal components have a protective coating which may give off a slight smell when heated up for the first time. The induction coils may also give off a slight smell for the first few hours of operation. This smell will be less noticeable with each subsequent use before dissipating completely.

The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.

Please note that the heating up time on induction hobs is very much shorter than on conventional cooktops.

The induction principle

An induction coil is located under each cooking zone. When a cooking zone is switched on, this coil creates a magnetic field which impacts directly on the base of the pan and heats it up. The cooking zone itself is heated up indirectly by the heat given off by the pan.

An induction cooking zone only works when a ferromagnetic pan is placed on it (see "Pans"). The induction cooking zone automatically recognises the size of the pan.

The ⍾ symbol flashes alternately with the power setting selected in one of the cooking zones

– if it is switched on without a pan in place, or if the pan is unsuitable (non-magnetic base).
– if the diameter of the base of the pan is too small,
– if the pan is taken off the cooking zone when it is switched on.

If a suitable pan is placed on the cooking zone within 3 minutes, the ⍾ will go out and you can continue as normal.

If no pan or an unsuitable pan is placed on the cooking zone, the cooking zone will switch off automatically after 3 minutes.

⚠ When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items placed on the hob (e.g. cutlery) heating up.

Danger of burning.

Do not use the hob as a resting place for items. Switch the cooking zones off after use by turning the control to "0".

Noises

When using an induction cooking zone, the following noises can occur in the pan, depending on what it is made of and how it has been constructed.

On the higher power settings, it might buzz. This will decrease or cease altogether when the power setting is reduced.

If the pan base is made of layers of different materials (e.g. in a sandwiched base), it might emit a cracking sound.

Whistling might occur if linked zones (see "Booster") are being used at the same time, and the pans also have bases made of layers of different materials.

You might hear a clicking sound from the electronic switches, especially on lower power settings.

You might hear a whirring sound when the cooling fan switches on. It switches on to protect the electronics when the hob is being used intensively. The fan may continue to run after the appliance has been switched off.

Pans

The following pan types are **suitable**:

– Stainless steel with a base that can be magnetised,

– enamelled steel,

– cast iron.

The following pan types are **not suitable**:

– Stainless steel pans without a magnetic base,

– aluminium and copper pans,

– glass, ceramic or earthenware pots and pans.

To test whether a pot or pan is suitable for use on an induction hob, hold a magnet to the base of the pan. If the magnet sticks, the pan is suitable. If an unsuitable pan is used, the ⍈ symbol will flash alternately with the power level set.

The composition of the pan base can affect the evenness of the cooking results (e.g. when browning pancakes).

– To make optimum use of the cooking zones, choose a pan with a suitable base diameter (see "Guide to the appliance - Cooking zones"). If the pan is too small, it will not be recognised and the ⍈ symbol will flash alternately with the power level set.

– Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.

– Lift pans into position on the hob. Sliding them into place can cause scuffs and scratches.

– Often the maximum diameter quoted by manufacturers refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.

- Use a lid whenever possible to minimise heat loss.
- Select a smaller pan when cooking small quantities. A smaller pan uses less energy than a larger pan with very little in it.
- Cook with as little water as possible.
- Once food has come to the boil or the oil in the pan is hot enough for frying, reduce the heat to a lower setting.
- Use a pressure cooker to reduce cooking times.

Power level range

	Setting range
Keeping warm	h
Melting butter Dissolving gelatine Melting chocolate	1-2
Making milk puddings	2
Warming small quantities of liquid Cooking rice	3
Defrosting frozen vegetables	3
Making porridge	3
Warming liquid and semi-solid foods Making omelettes or lightly frying eggs Steaming fruit	4
Cooking dumplings	4
Steaming vegetables and fish	5
Defrosting and reheating frozen food	5
Gently frying eggs (without overheating the fat)	6
Bringing large quantities of food to the boil, e.g. casseroles. Thickening custard and sauces, e.g. hollandaise	6-7
Gently braising meat, fish and sausages (without overheating the fat)	6-7
Frying pancakes, potato fritters etc.	7
Cooking stew	8
Boiling large quantities of water Bringing to the boil	9

These settings should only be taken as a guide. The power of the induction coils will vary depending on the size and material of the pan. For this reason, it is possible that the settings will need to be adjusted slightly to suit your pans. As you use the hob, you will get to know which settings suit your pans best. When using new pans that you are not familiar with, set the power level below the one specified.

⚠ Fire hazard.
Do not leave the hob unattended whilst it is being used.
Please note that the heating up time on induction hobs is very much shorter than on conventional hobs.

Cooking zone rotary controls

The cooking zone rotary controls must not be turned past B I or B I/II to 0.

Switching on

- Turn the cooking zone rotary control clockwise until the setting you want appears in the display.

Switching off

- Turn the rotary control anti-clockwise to 0.

The power level will go out in the display.

Residual heat indicator

If the cooking zone is still hot, the residual heat indicator will light up after it has been switched off.

The lines of the residual heat indicator go out one after another as the cooking zone cools down. The last horizontal line only goes out when the cooking zone is safe to touch.

⚠ Danger of burning. Do not touch the cooking zones whilst the residual heat indicators are lit up.

PowerFlex cooking area

The PowerFlex cooking zones can be combined to form a PowerFlex cooking area (see "Guide to the appliance - Hob"). Settings for the cooking area are controlled by the front PowerFlex cooking zone.

Switching on

- Turn the rotary control for the rear cooking zone clockwise to ⊟.

⁻ will light up in the display for the rear cooking zone.

- Turn the rotary control for the front cooking zone clockwise until the power level you require lights up in the cooking zone display.

Switching off

- Turn both rotary controls anti-clockwise to 0.

Auto heat-up

When Auto heat-up has been activated, the cooking zone switches on automatically at the highest power setting and then switches to the continued cooking setting. The heat-up time depends on which continued cooking setting has been chosen (see chart).

Activating

- Turn the rotary control anti-clockwise and hold until A flashes once in the cooking zone display.
- Now turn the rotary control clockwise until the continued cooking setting lights up in the cooking zone display.

The continued cooking setting selected will flash alternating with A during the heat-up time (see chart).

Altering the continued cooking setting while the cooking zone is heating up deactivates Auto heat-up.

Deactivating

- Select a different power level.

Continued cooking setting	Heat-up time [min : sec]
1	approx. 0 : 15
2	approx. 0 : 15
3	approx. 0 : 25
4	approx. 0 : 50
5	approx. 2 : 00
6	approx. 5 : 50
7	approx. 2 : 50
8	approx. 2 : 50
9	–

Booster

The cooking zones are equipped with a one stage Booster, two stage WaterBoost or TwinBooster (see "Guide to the appliance - Hob").

When activated, the power is boosted for a maximum of 15 minutes so that large quantities can be heated quickly, e.g. when boiling water for cooking pasta.

The booster function can only be used on two cooking zones at the same time. The cooking zone will automatically revert to power level 9 at the end of the booster time.

Cooking zones are networked in pairs to supply the power for the booster function.

When the booster function is selected, a proportion of energy is taken away from the linked cooking zone and the following happens within the pairs

– Auto heat-up is deactivated

– the power level is reduced

– the linked cooking zone is switched off.

To switch on the Booster

- Turn the rotary control clockwise gently past the point of resistance to B and back to the point of resistance.

,, will appear in the cooking zone display.

Switching on WaterBoost / TwinBooster, level 1

- Turn the rotary control clockwise gently past the point of resistance to B I/II and back to the point of resistance.

, will appear in the cooking zone display.

Switching on WaterBoost / TwinBooster, level 2

- Turn the rotary control clockwise gently past the point of resistance to B I/II and back to the point of resistance.
- Turn the rotary control again gently past the point of resistance to B I/II and back to the point of resistance.

,, will appear in the cooking zone display.

Switching off the Booster / WaterBoost / TwinBooster

- Select a different power level.

The booster symbol will go out.

Keeping warm

The keeping warm function is for keeping food that has just been cooked warm, i.e. food that is still hot. It is not for reheating food that has gone cold.

If the keeping warm function has been activated, the cooking zone will switch off automatically after a maximum of 2 hours.

– Only use pots and pans for keeping food warm and cover with a lid.

– You do not have to stir food while it is being kept warm.

– Nutrients are lost when food is cooked, and continue to diminish when food is kept warm. The longer food is kept warm for, the greater the loss of nutrients. Try to ensure that food is kept warm for as short a time as possible.

Setting the keeping warm function

■ Turn the control clockwise to .

h will appear in the cooking zone display.

System lock

The system lock is deactivated if there is an interruption to the power supply.

The system lock can only be activated if all the cooking zones are switched off.

Your hob is equipped with a system lock to prevent the cooking zones being switched on inadvertently.

If a power level is selected when the system lock is activated, *LC* appears in the display for approx. 3 seconds.

Activating

- Turn the rotary controls for both front cooking zones anti-clockwise to the point of resistance at the same time and hold until *LC* appears.

Deactivating

- Turn the rotary controls for both front cooking zones anti-clockwise to the point of resistance at the same time and hold until *LC* goes out.

Safety switch-off

The safety switch-off mechanism is triggered automatically if one of the cooking zones is heated for an unusually long period of time. This period of time depends on the power level selected. Once exceeded, the cooking zone switches off and the residual heat indicators appear. The cooking zone can be operated again after it has been switched off and back on

Overheating protection

All the induction coils and cooling elements for the electronics are fitted with an overheating protection mechanism. Before the induction coils or cooling elements get too hot, the overheating protection mechanism cuts in in one of the following ways:

– any booster function in operation will be turned off.

– the set power level will be reduced,

– one or more cooking zones will switch off automatically.

Turn the rotary controls for all the affected cooking zones to "0". The affected cooking zones can only be used again as usual once the induction coil or cooling element has cooled down to a safe level.

The overheating mechanism can be triggered by:

– heating up an empty pan

– fat or oil being heated on a high power level.

– insufficient ventilation of the underside of the hob.

– a hot cooking zone being switched on after an interruption to the power supply.

If, despite removing the cause, the overheating protection mechanism triggers again, contact Miele Service.

⚠ Danger of burning.
The cooking zones must be switched off. The hob must have cooled down.

⚠ Danger of injury.
The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.
Do not use a steam cleaner to clean the hob.

The use of unsuitable cleaning agents can cause the surfaces to discolour or alter.
All surfaces are susceptible to scratching.
Remove any cleaning agent residues immediately.

Unsuitable cleaning agents

To avoid damaging the surfaces of your appliance, do not use:

– washing-up liquid,
– cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
– cleaning agents containing descaling agents
– stain or rust removers,
– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
– solvent-based cleaning agents,
– dishwasher cleaner,
– grill and oven cleaners,
– glass cleaning agents,
– hard, abrasive brushes or sponges, e.g. pot scourers, or sponges which have been previously used with abrasive cleaning agents,
– melamine eraser blocks,

Ceramic surface

Do not clean the area between the glass-ceramic surface and the frame or the frame and the worktop with sharp, pointed objects.
This could damage to the seals.

Do not use washing-up liquid to clean the appliance as washing-up liquid will not remove all soiling and deposits.
It will form an invisible coating which will cause permanent discolouration of the ceramic surface.
Clean the hob regularly with a suitable ceramic hob cleaning agent.

Wipe all coarse soiling off using a damp cloth. Stubborn soiling may need to be removed with a shielded scraper blade.

Then clean the hob with Miele ceramic and stainless steel hob cleaner (see "Optional accessories") or a suitable proprietary ceramic hob cleaner applied with kitchen paper or a clean cloth. Do not apply cleaner whilst the hob is still hot, as this could result in marking. Please follow the manufacturer's instructions.

Finally wipe the hob with a damp cloth, then dry with a soft, dry cloth. Residues can burn onto the appliance the next time it is used and cause damage to the ceramic surface. Ensure that all cleaning agent residues are removed.

Spots caused by limescale, water and aluminium residues (spots with a metallic appearance) can be removed using Miele's ceramic and stainless steel hob cleaner.

⚠ Danger of burning.
Protect your hands with oven gloves before using a shielded scraper blade to remove sugar, plastic or aluminium residues from the hot hob.

Should any **sugar, plastic or aluminium foil** spill or fall onto a hot cooking zone while it is in use, first switch off the appliance. Then carefully scrape off all the sugar, plastic or aluminium residues from the hob **immediately** whilst they are still hot, using a shielded scraper blade. Allow the appliance to cool down, and then clean as described above.

Rotary controls

Clean the rotary controls using a solution of warm water and a little washing-up liquid applied with a soft sponge.

With the aid of the following guide, minor problems can be easily corrected without contacting Miele.
If having followed the suggestions below, you still cannot resolve the problem, please contact Miele (see end of this booklet for contact details).

⚠ Danger of injury. Installation, maintenance and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations.
Do not open the casing of the appliance.
Repairs and other work by unqualified persons could be dangerous and Miele cannot be held liable for unauthorised work.

Problem	Cause and remedy
The hob or cooking zones cannot be switched on.	There is no power to the hob. ■ Check if the mains fuse has tripped. If it has, contact a qualified electrician or Miele (minimum fuse rating - see data plate).
	There may be a technical fault. ■ Disconnect the appliance from the electricity supply for approx. 1 minute. To do this: – switch off at the isolator, or – disconnect the mains fuse. ■ If, after resetting the trip switch in the mains fuse box and switching the appliance back on, the appliance will still not heat up, contact a qualified electrician or Miele.
A smell and vapours are given off when the new appliance is being used.	The metal components have a protective coating. When the appliance is used for the first time, this causes a smell and possibly also vapour. The material from which the induction coils are made also gives off a smell in the first few hours of operation. This smell will be less noticeable with each subsequent use before dissipating completely. The smell and any vapour given off do not indicate a faulty connection or appliance and they are not hazardous to health.
The U symbol flashes alternately with the power level selected or A in the display for one of the cooking zones.	There is no pan on the cooking zone, or the pan is unsuitable. ■ Use a suitable pan (see "Pans").

Problem solving guide

Problem	Cause and remedy
After the hob has been switched on *dE* appears in the display for a few seconds. The cooking zones do not heat up.	Demonstration mode is activated. ■ Turn the rotary control for the front left cooking zone anti-clockwise and hold. ■ Turn the rotary control for the right front cooking zone twice briefly anti-clockwise and then turn anti-clockwise and hold until *0000* appears in the display.
A cooking zone switches off automatically.	It has been operated for too long. ■ You can use the cooking zone again by switching it back on (see "Safety switch-off").
The Booster has deactivated early automatically.	The overheating protection mechanism has been activated. ■ See "Overheating protection".
The cooking zone is not working in the usual way on the power setting selected.	The overheating protection mechanism has been activated. ■ See "Overheating protection".
Power level 9 is automatically reduced if you select power level 9 on two linked cooking zones at the same time.	Operating both zones at power level 9 would exceed the permitted maximum power for the two zones. ■ Use a different cooking zone.
The food in the pan does not heat up when the Auto heat-up function is switched on.	A large amount of food is being heated up. ■ Start cooking at the highest power level and then turn down to a lower one manually later on.
	The pan is not conducting heat properly. ■ Use a different pot or pan which conducts heat properly.
An operating noise can be heard after the appliance has been switched off.	The fan will continue running until the appliance has cooled down. It will then switch itself off automatically.

Problem	Cause and remedy
F **is flashing in the display of one or more cooking zones.**	The rotary control for the cooking zone has been turned to the point of resistance clockwise or anti-clockwise for longer than 30 seconds. ■ Turn the rotary control to **0**. If the fault message does not go out, there could be a technical fault. Call Miele.
The rotary control is not at "0", a power level has been set for the cooking zone. The cooking zone is not heating up. 0 **appears in the display or flashes alternately with** E**.**	There was an interruption to the power supply during operation. The cooking zone was switched on more than 3 minutes ago without a suitable pan being placed on it. The maximum operating time for the cooking zone has been exceeded. ■ Turn the rotary control to **0**. The cooking zone can now be used again.
FE **flashes in the display alternating with numbers.**	There is an electronic unit fault. ■ Interrupt the power supply to the hob for approx. 1 minute. If the problem persists after power is restored, please contact Miele.

Optional accessories

Miele offer a comprehensive range of useful accessories as well as cleaning and conditioning products for your Miele appliances.

These can be ordered online at:

or from Miele (see end of this booklet for contact details).

Pans

Miele offer a wide range of pans which are perfect for Miele hobs. Please refer to the Miele website for more details on individual products.

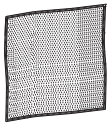
– Pans in various sizes
– Frying pan with lid
– Anti-stick pans
– Wok
– Gourmet oven dishes

Cleaning and care products

Ceramic and stainless steel hob cleaner 250 ml

Removes heavy soiling, limescale deposits and aluminium residues

Microfibre cloth



Removes finger marks and light soiling

Your hob is communication-enabled and via the stick supplied with selected cooker hoods can

– be connected to the Miele@home system,
– communicate with the cooker hood (Con@ctivity).

Miele@home system
Communication-enabled appliances send operating status information to a display appliance (SuperVision appliance, Notebook, tablet etc.). The system also enables integration into a household bus system (Miele Gateway or QIVICON Smart Home Platform).

Con@ctivity
The hob sends information on its operating status to the cooker hood. Operation of the cooker hood occurs automatically in conjunction with the hob.

Further information regarding Miele@home and Con@ctivity is available on the internet and in the instruction manuals of the various components.

Signing on

If you want to sign the hob

– on to the Miele@home system, first prepare the signing on procedure on the master (display) appliance.

– on to the Con@ctivity system, first sign on the cooker hood.

■ Disconnect the hob from the mains electricity supply.

■ Connect the stick to the hob (see the installation instructions for the stick).

■ Reconnect the hob to the mains electricity supply.

The signing on procedure must be carried out within 10 minutes after reconnecting the electricity supply.

■ Start signing on the cooker hood or the master appliance (see the relevant instructions).

■ Remove any pots or pans from the hob.

There must not be any pots or pans on the hob when the signing on process is being carried out.

■ Set power level "1" for all the cooking zones.

The ⍦ symbol will flash.

■ Wait at least 1 minute and turn all the cooking zone rotary controls to "0".

■ Finish signing on the cooker hood/ master appliance (see the relevant instructions).

⚠ The appliance must only be installed and connected to the electricity supply by a suitably qualified and competent person in strict accordance with current national and local safety regulations.

Fit the wall units and cooker hood before fitting the hob to avoid damaging the hob.

▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any backmoulds must be of heat-resistant material.

▶ The hob must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.

▶ This hob must not be installed above ovens or cookers unless these have a built-in cooling down fan.

▶ After installation, ensure that nothing can come into contact with the connection cable and that it is without hindrance.

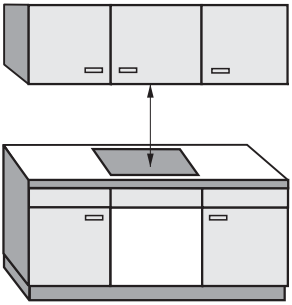
▶ The electrical cable may not come into contact with any moving kitchen component (e.g. a drawer) or be subject to mechanical obstruction which could damage it.

▶ Observe carefully the safety clearances listed on the following pages.

All dimensions are given in mm.

Safety distances

Safety distance above the hob



A minimum safety distance must be maintained between the appliance and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details. If the manufacturer's instructions are not available for the cooker hood, a minimum safety distance of at least 760 mm must be maintained. For any flammable objects (e.g. utensil rails, wall units etc) a minimum safety distance of at least 760 mm must be maintained between them and the appliance below.

When two or more appliances which have different safety distances are installed together below a cooker hood, you should observe the greatest safety distance.

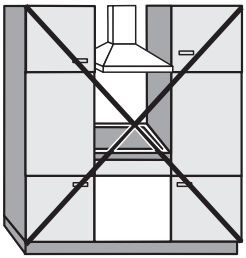
Safety distances to the sides and back of the hob

Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear or a tall unit or wall on one side (right **or** left) (see illustrations).

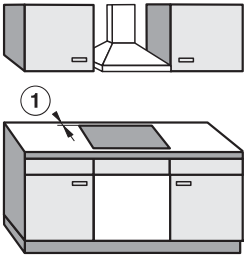
① Minimum distance between the **back** of the worktop cut-out and the rear edge of the worktop:
50 mm

② Minimum distance between the worktop cut-out and a wall or tall unit to the **right** of it:
50 mm.

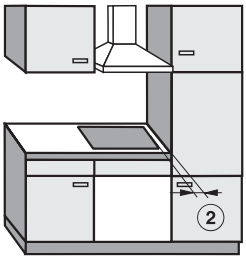
③ Minimum distance between the worktop cut-out and a wall or tall unit to the **left** of it:
50 mm.



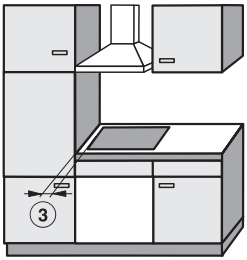
Not allowed



Recommended



Not recommended



Not recommended

Safety distances

Minimum safety distances underneath the hob

To ensure sufficient ventilation to the hob, a certain gap must be left between the underside of the hob and any oven, interim shelf or drawer.

The minimum gap between the underside of the hob and

– the top of an **oven** is **15 mm**.

– the top of an **interim shelf** is **15 mm**.

– the base of a **drawer** is **75 mm**.

Interim shelf

It is not necessary to fit an interim shelf underneath the hob but one may be fitted if you wish.

Leave a gap of 10 mm at the back of the shelf to accommodate the cable. We recommend a gap at the front of the shelf of 20 mm to ensure good ventilation.

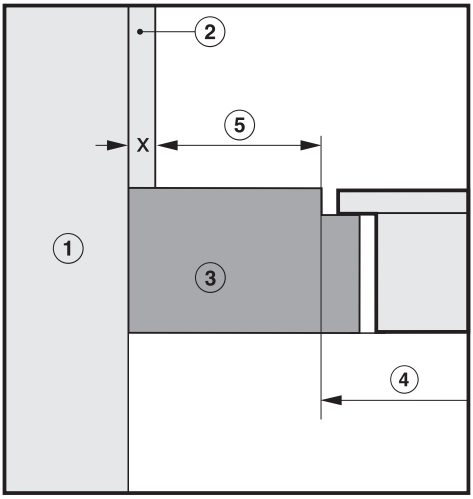
Safety distance when installing the appliance near a wall with additional niche cladding

A minimum safety distance must be maintained between the worktop cut-out and any niche cladding to protect it from heat damage.

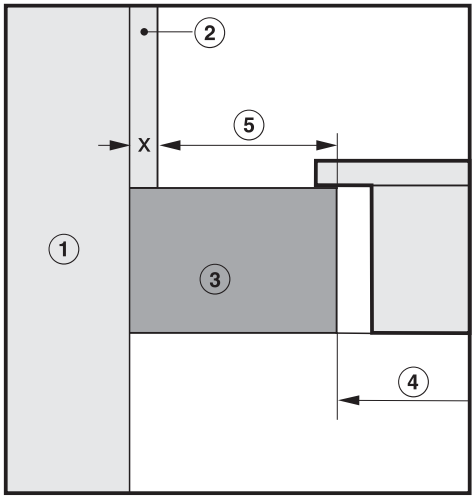
If the niche cladding is made from a combustible material (e.g. wood) a minimum safety distance ⑤ of 50 mm must be maintained between the cut-out and the cladding.

If the niche cladding is made from a non-combustible material (e.g. metal, natural stone, ceramic tiles) the minimum safety distance ⑤ between the cut-out and the cladding will be 50 mm less the thickness of the cladding.
Example: 15 mm niche cladding
50 mm - 15 mm = minimum safety distance of 35 mm

Flush-fitted hob



Hob with frame or bevelled edge



① Masonry

② Niche cladding dimension x = thickness of the niche cladding material

③ Worktop

④ Worktop cut-out

⑤ Minimum safety distance for

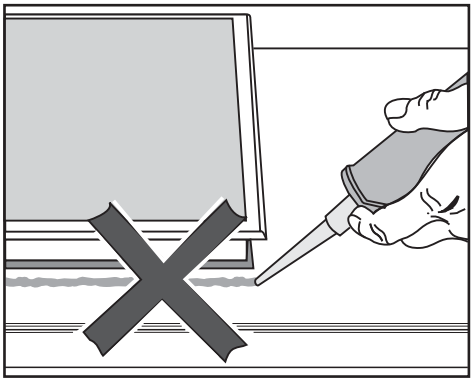
combustible materials 50 mm

non-combustible materials 50 mm less dimension x

Hob with frame or bevelled edge

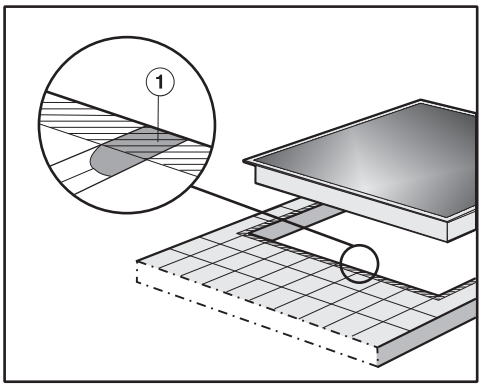
Installation notes

Seal between the hob and the worktop



Do not use sealant between the hob and the worktop. This could result in damage to the hob or the worktop if the hob ever needs to be removed for servicing.
The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

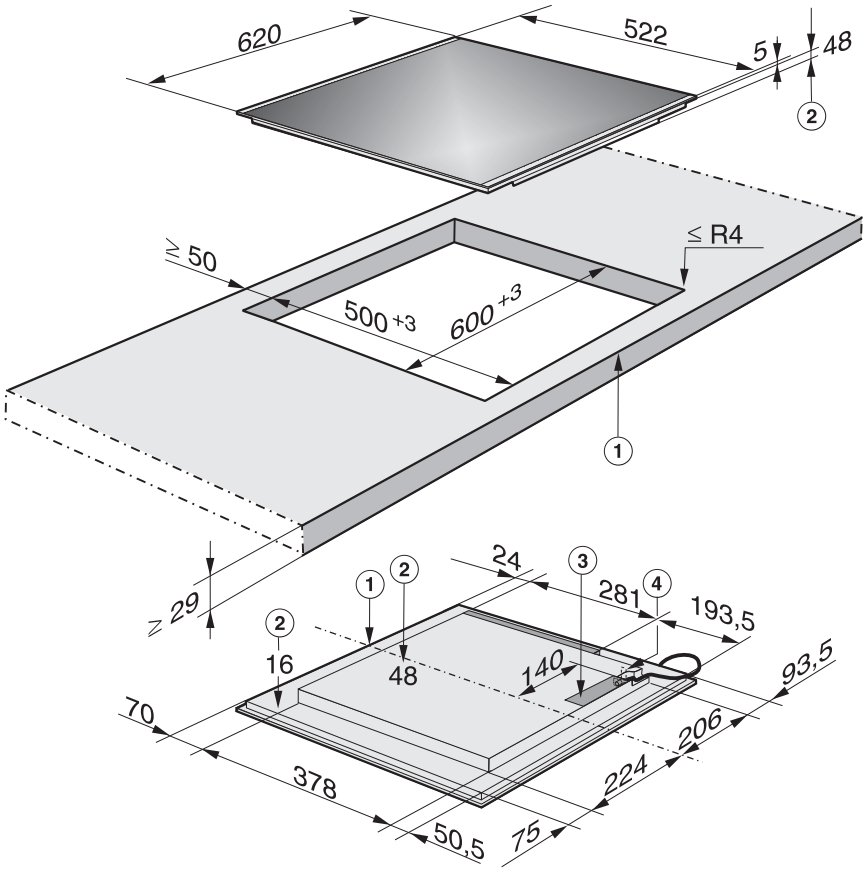
Tiled worktop



Grout lines ① and the hatched area underneath the hob frame must be smooth and even. If they are not the hob will not sit flush with the worktop and the sealing strip underneath the hob will not provide a good seal between the hob and the worktop.

Building-in dimensions

KM 6325-1



① Front

② Casing depth

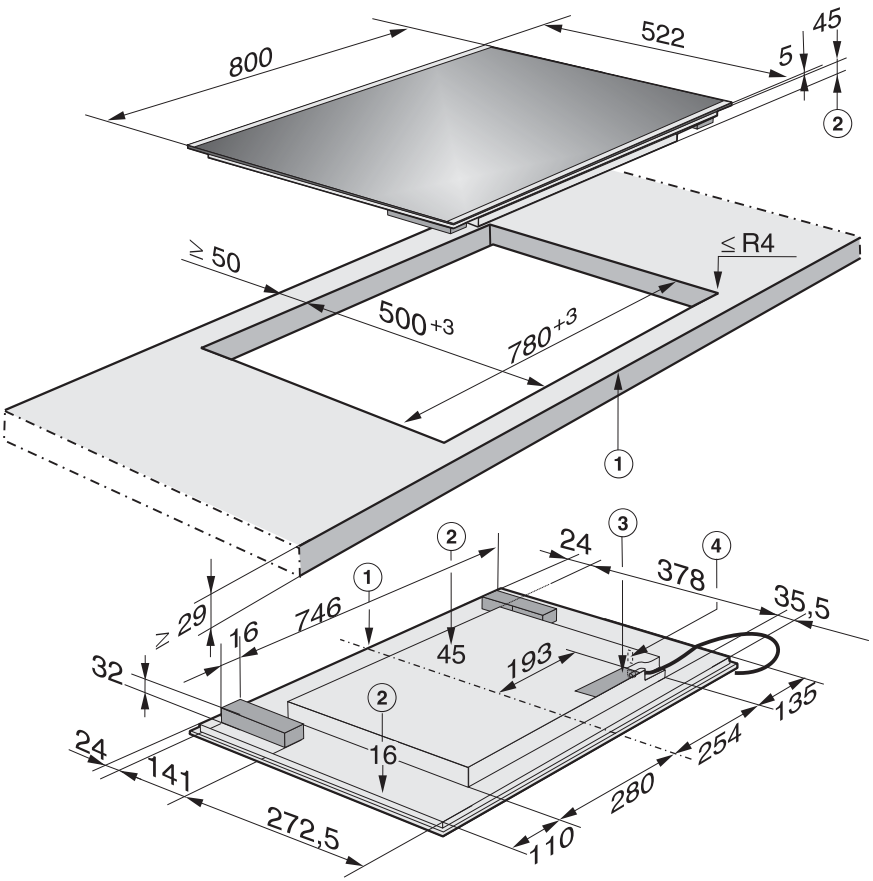
③ Mains connection box

④ Miele@home/Con@ctivity connection

The mains connection cable (1440 mm long) is supplied separately with the hob.

Hob with frame or bevelled edge

KM 6362-1



① Front

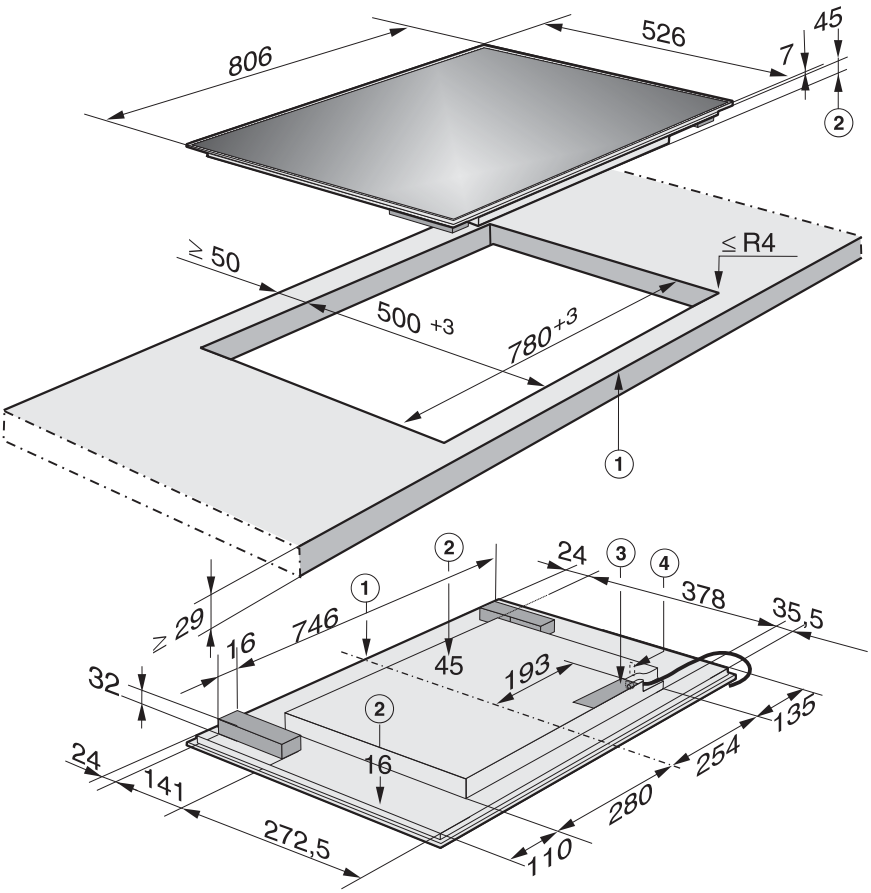
② Casing depth

③ Mains connection box

④ Miele@home/Con@ctivity connection

The mains connection cable (1440 mm long) is supplied separately with the hob.

KM 6363-1



① Front

② Casing depth

③ Mains connection box

④ Miele@home/Con@ctivity connection

The mains connection cable (1440 mm long) is supplied separately with the hob.

Hob with frame or bevelled edge

Installation

Preparing the worktop

- Make the worktop cut-out as shown in the building-in diagram. Observe the safety distances (see "Safety distances").
- Seal the cut surfaces with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat-resistant.

Make sure that the sealant does not come into contact with the top of the worktop.

The seal underneath the hob will hold it securely in the cut-out. Any gap between the frame and worktop will reduce with time.

Connecting the mains connection cable to the appliance

The mains connection cable must only be connected by a suitably qualified and competent person.

- Follow the instructions in the wiring diagram (see "Electrical connection - Wiring diagram").

Installing the hob

- Feed the mains connection cable down through the cut-out.
- Place the hob centrally in the cut-out. When doing this, make sure that the seal under the hob sits flush with the worktop on all sides. This is important to ensure an effective seal all round.

Do not use sealant (e.g. silicone).

If the seal does not meet the worktop correctly on the corners, the corner radius (≤ R4) can be carefully scribed to suit.

- Connect the hob to the mains.
- Check that the hob works.

Installation notes

Flush fit hobs are only suitable for installation in natural stone (granite, marble), tiled or solid wood worktops. Certain models are suitable for building into glass worktops - please see advice under "Building-in dimensions". When using a worktop made from any other material, please check first with the worktop manufacturer that it is suitable for installing a flush fit hob.

The internal width of the base unit must be at least as wide as the internal cut-out width for the hob (see "Building-in dimensions"). This is to ensure that the casing can be easily removed for maintenance. If the underside of the hob is not freely accessible after installation, any sealant used to plug the gaps around the appliance must be removed to enable the hob to be lifted out of the cut-out should this be necessary.

The hob can be installed

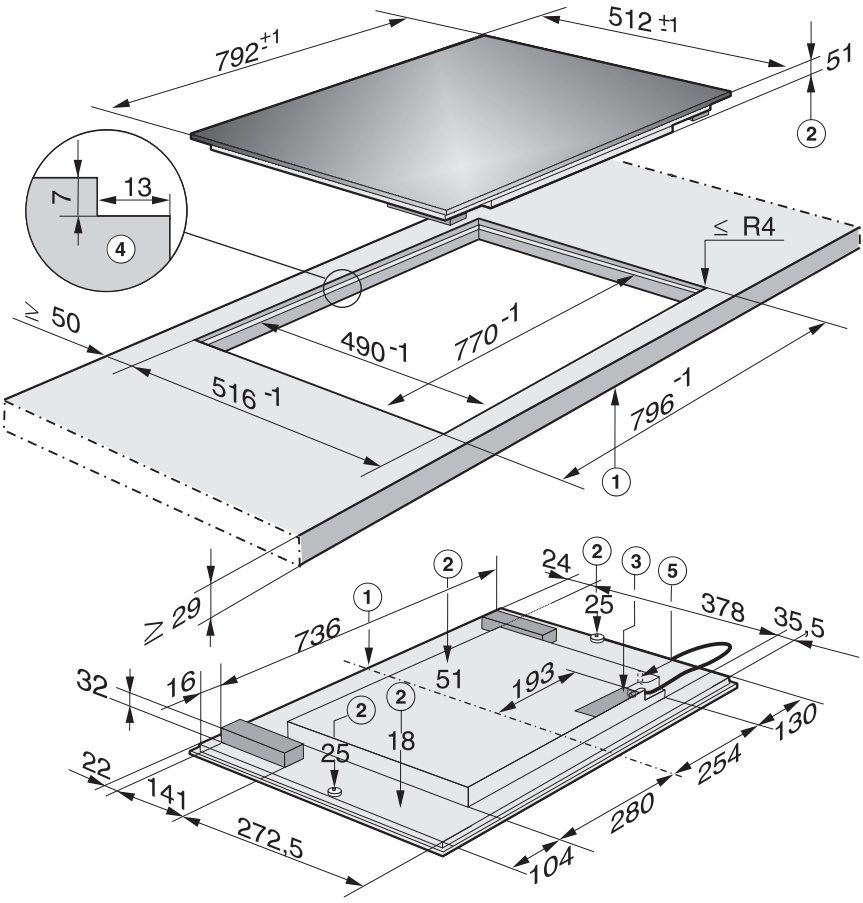
– in a suitable cut-out in a natural stone worktop.

– in a suitable cut-out in a tiled or solid wood worktop or a glass worktop with a wooden support frame. The frame must be provided on site, and is not supplied with the appliance.

Flush-fitted hobs

Building-in dimensions

KM 6364-1



① Front

② Casing depth

③ Mains connection box

④ Stepped cut-out

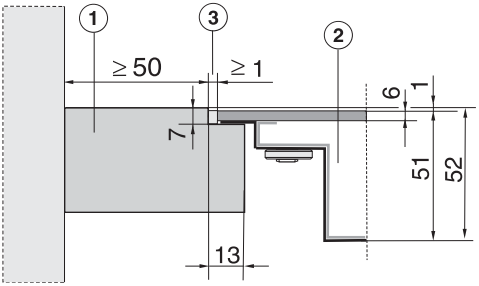
⑤ Miele@home/Con@ctivity connection

The mains connection cable (1440 mm long) is supplied separately with the hob.

Please observe the detailed diagrams for cut-out dimensions in natural stone worktops.

Installation

Natural stone worktops

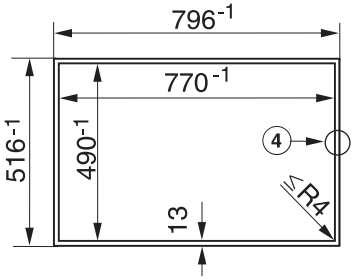


① Worktop

② Hob

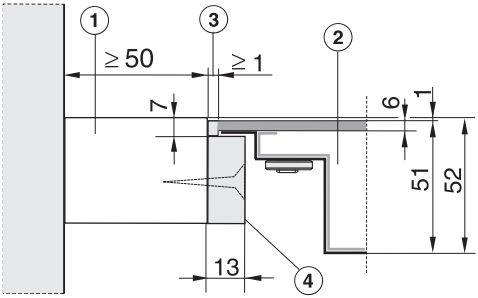
③ Gap

As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the size of gap ③ can vary (min. 1 mm).



④ Stepped cut-out

Solid wood, tiled and glass worktops



① Worktop

② Hob

③ Gap

④ Wooden frame 13 mm (to be provided on site)

As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the size of gap ③ can vary (min. 1 mm).

Flush-fitted hobs

Preparing the worktop

- Make the worktop cut-out as shown in "Building-in dimensions". Observe the safety distances (see "Safety distances").
- Solid wood, tiled and glass worktops: Fix the wooden frame ④ 7 mm below the top edge of the worktop (see diagram).

Connecting the mains connection cable to the appliance

The mains connection cable must only be connected by a suitably qualified and competent person.

- Follow the instructions in the wiring diagram (see "Electrical connection - Wiring diagram").

Installing the hob

- Feed the mains connection cable down through the cut-out.
- Centre the hob in the cut-out.
- Connect the hob to the mains.
- Check that the hob works.
- Seal the remaining gap ③ with a silicone sealant that is heat-resistant to at least 160°C.

For natural stone worktops and natural stone tiles, only use silicone sealant that is specially formulated for natural stone, and observe the sealant manufacturer's instructions.

⚠ Danger of injury.
Miele cannot be held liable for unauthorised installation, maintenance and repair work as this can be dangerous to users.
Miele cannot be held liable for damage or injury caused by incorrect installation, maintenance or repair work, or by an inadequate or faulty earthing system (e.g. electric shock).
This hob must be connected to the mains electrical supply by a suitably qualified and competent person, in accordance with current local and national safety regulations (BS 7671 in the UK).
After installation ensure that all electrical components are shielded and cannot be accessed by users.

Connection

AC 230 V, 50 Hz

The connection data is quoted on the dataplate. It must match the household supply.

Please see wiring diagram for connection. (N.B. This appliance is supplied single phase only in the UK / AUS / NZ).

Residual current device

For extra safety, it is advisable to protect the appliance with a suitable residual current device (RCD) with a trip range of 30 mA.

Separators

The appliance must be able to be disconnected from the mains on all poles by disconnecting devices. When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch. Disconnecting devices include overcurrent protection and circuit breakers.

Disconnecting from the mains

⚠ Danger of electrical shock.
After disconnection, ensure the appliance cannot be switched back on by mistake.

To disconnect the appliance from the mains power supply, do one of the following depending on installation:

Safety fuses

- Completely remove fuses

Automatic circuit breakers

- Press the (red) button until the middle (black) button springs out.

Built-in circuit breakers

- Circuit breakers, type B or C: switch the on-off switch from 1 (on) to 0 (off).

Residual current device (RCD)

- Switch the main switch from 1 (on) to 0 (off) or press the test button.

Mains connection cable

The hob must be connected to the electrical supply with a special connection cable, type H 05 VV-F (PVC insulated) with a suitable diameter.

Please see wiring diagram for connection. (N.B. This appliance is supplied single phase only in the UK / AUS / NZ).

See the data plate on the hob for the correct voltage and frequency.

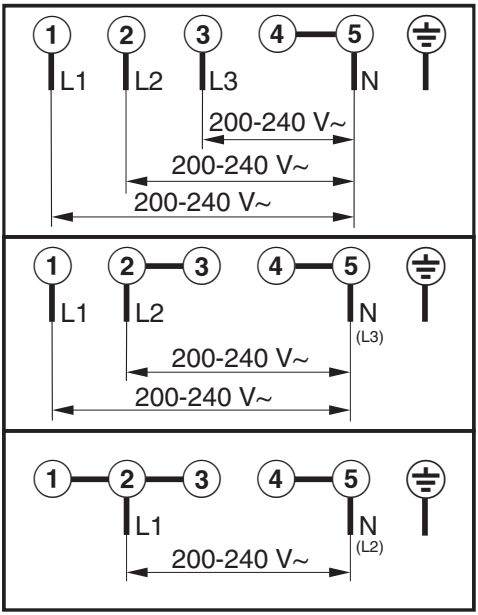
Connecting the mains cable

⚠ Danger of electrical shock.
The mains connection cable must be fitted by a suitably qualified and competent person in accordance with current local and national safety regulations.
The wires in the mains cable are coloured in accordance with the following code:
Green/yellow = earth
Blue = neutral
Brown = live
The earth lead must be connected to the point marked ⏚ .

If the mains cable needs to be replaced it must be replaced with a special connection cable, type H 05 VV-F (PVC-insulated), available from Miele.

The connection data is quoted on the data plate.

Wiring diagram



After sales service, data plate, guarantee

After sales service

In the event of any faults which you cannot easily remedy, please contact

– your Miele Dealer, or

– Miele

See end of this booklet for contact details.

When contacting your Dealer or Miele, please quote the model and serial number of your appliance.

Data plate

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the back page of these instructions.

United Kingdom
Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
Customer Contact Centre Tel: 0330 160 6600
E-mail: mielecare@miele.co.uk
Internet: www.miele.co.uk

Australia
Miele Australia Pty. Ltd.
ACN 005 635 398
ABN 96 005 635 398
1 Gilbert Park Drive, Knoxfield, VIC 3180
Tel: 1300 464 353
Internet: www.miele.com.au

China
Miele (Shanghai) Trading Ltd.
1-3 Floor, No. 82 Shi Men Yi Road
Jing' an District
200040 Shanghai, PRC
Tel: +86 21 6157 3500, Fax: +86 21 6157 3511
E-mail: info@miele.cn, Internet: www.miele.cn

Miele (Hong Kong) Limited
41/F - 4101, Manhattan Place
23 Wang Tai Road
Kowloon Bay, Hong Kong
Tel: (852) 2610 1331, Fax: (852)2610 1013
Email: mielehk@miele.com.hk

India
Miele India Pvt. Ltd.
Ground Floor, Copia Corporate Suites
Plot No. 9, Jasola
New Delhi - 110025
Tel: 011-46 900 000, Fax: 011-46 900 001
E-mail: customercare@miele.in, Internet: www.miele.in

Ireland
Miele Ireland Ltd.
2024 Bianconi Avenue
Citywest Business Campus, Dublin 24
Tel: (01) 461 07 10, Fax: (01) 461 07 97
E-Mail: info@miele.ie, Internet: www.miele.ie

Manufacturer: Miele & Cie. KG
Carl-Miele-Straße 29, 33332 Gütersloh, Germany

Miele

Malaysia
Miele Sdn Bhd
Suite 12-2, Level 12
Menara Sapura Kencana Petroleum
Solaris Dutamas No. 1, Jalan Dutamas 1
50480 Kuala Lumpur, Malaysia
Phone: +603-6209-0288
Fax: +603-6205-3768

New Zealand
Miele New Zealand Limited
IRD 98 463 631
Level 2, 10 College Hill
Freemans Bay, Auckland 1011, NZ
Tel: 0800 464 353
Internet: www.miele.co.nz

Singapore
Miele Pte. Ltd.
163 Penang Road
04 - 03 Winsland House II
Singapore 238463
Tel: +65 6735 1191, Fax: +65 6735 1161
E-Mail: info@miele.com.sg
Internet: www.miele.sg

South Africa
Miele (Pty) Ltd
63 Peter Place, Bryanston 2194
P.O. Box 69434, Bryanston 2021
Tel: (011) 875 9000, Fax: (011) 875 9035
E-mail: info@miele.co.za
Internet: www.miele.co.za

United Arab Emirates
Miele Appliances Ltd.
P.O. Box 11 47 82
Gold & Diamond Park, Sheikh Zayed Road
Building 6 / Offices Nos. 6-214 to 6-220
Dubai
Tel: +971-4-341 84 44
Fax: +971-4-341 88 52
E-Mail: info@miele.ae
Internet: www.miele.ae

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